

molinodenti.it/qualità Scheda Tecnica

CHEMICAL RHEOLOGICAL FEATURES	PRODUCT: Soft wheat flour "00"2 PIZZA	
Ash	CHEMICAL RHEOLOGICAL FEATURES	
Dry gluten	Humidity	13.5-15,50%
Protein (N x 5,7)	Ash	0.55%
Falling number 290-380 Alveograph W 330-340 Alveograph P/L 0.60-0.70 Water Absorption 56-57% Shearing time 14'-15 MICROBIOLOGICAL FEATURES Total bacterial 100.000 Ufc/g E.Coli 10 Ufc/g Stafylococci coagulasi +	Dry gluten	11.2- 11.6%
Alveograph W 330-340		Min.13.2
Alveograph P/L 0.60 0.70	Falling number	290-380
Water Absorption S6-57% Shearing time 14-15" MICROBIOLOGICAL FEATURES Total bacterial 100.000 Ufc/g E. Coli 10 Ufc/g Staflylococci coagulasi + 10 Ufc/g Salmonella Absent Lysteria monocytogenes Absent Bacillus cereus 100 ufc/g Mold/ Yeast 1.000 Ufc/g CHEMICAL- BIOLOGICAL POLLUTANTS Pesticides Within limits provided for by existing legislative provisions and subsequesnt amendments Within the limits law, down in Circular (EC) n° 1881/2006 dated 19/12/2006 the Ministry of Health and next Changes In the prescribed limits by Reg. Cee/Ue n.466, 08/03/2001 Filth test Insect fragments of 30/ 50 g. Allergen Gluten, may contain traces of soy ORGANOLAPTIC CHARATTERISTICS Apparance Power Color White/vory, uniform There aren't unpleasent smell, they don't have differents smell PACKAGING DETAILS Type of packaging Paper bags / bulk Net weight	Alveograph W	330- 340
Mater Absorption 56:57%	Alveograph P/L	0.60- 0.70
MicroBioLogical Features 14'-15'		56-57%
MICROBIOLOGICAL FEATURES 100.000 Ufc/g 10 Ufc/g		14'-15'
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